

28. (Amended) A production method of soft candy according to claim 10 having a molding step and a strain reduction step which reduces strain by rolling the resulting molded product.

REMARKS


The above amendments are made to place the claims in a more traditional format.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned "Version With Markings To Show Changes Made."

Respectfully submitted,

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size of 30  $\mu$ m or less, and a frappe containing a foaming protein and saccharide, having initial chewing ease of 5,000-23,000 (g's), and having teeth adherence of 100-1500 (g).

7. A soft candy according to any of claims 1 through 6 wherein,  
5 the specific gravity of the finished product is less than 1.3.

8. A soft candy according to any of claims 1 through 6 wherein,  
said emulsifier is sucrose fatty acid ester and/or sorbitan fatty acid ester.

9. A soft candy according to any of claims 1 through 6 wherein,  
10 ~~moisture content is 5-10 wt%.~~

10. A production method of soft candy comprising:

a first step in which a saccharide, water, vegetable oil and emulsifier are mixed and emulsified to prepare a soft candy base raw material liquid;

15 a second step in which said soft candy base raw material liquid is boiled down to obtain a soft candy base;

a third step in which after mixing and boiling down sucrose, saccharide other than sucrose and water, the mixture is cooled and crystals are precipitated to obtain a fine sucrose crystal

20 composition; and,

a fourth step in which said fine sucrose crystal composition obtained in said third step is added to and mixed with said soft candy base obtained in said second step to obtain a mixture.

11. A production method of soft candy according to claim 10  
25 wherein, in said first step, sucrose fatty acid ester and/or

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maintained at 50-70°C.

26. A production method of soft candy according to claim 17 wherein, foaming protein solution is added and mixed with the soft candy base obtained in said second step before or

5 simultaneous to said fourth step.

27. A production method of soft candy according to claim 26, wherein, the temperature of the mixture of said soft candy base, said fine sucrose crystals, said foaming protein solution and said frappe is maintained at 50-70°C.

10 28. A production method of soft candy according to any of claims  
10, 17 or 26 having a molding step and a strain reduction step  
which reduces strain by rolling the resulting molded product.